





Malvani



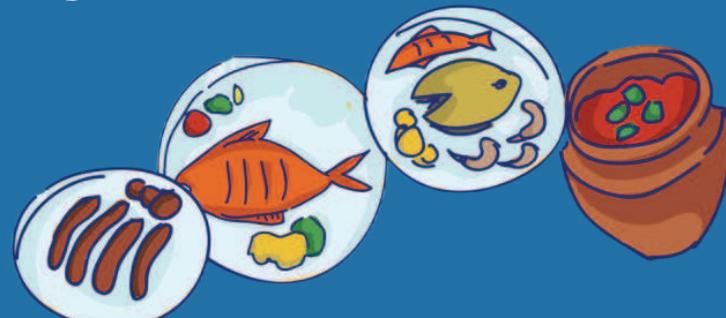
Goan



Mangalorean

BOATMAN'S HUB

coastal vibes





COASTAL VIBES IN DUBAI

Embark on a Culinary Voyage at Boatman's Hub

Boatman's Hub takes you on an extraordinary gastronomic journey across India's coastal belt, where the rich culinary traditions of **Mangalore, Goa, and the Malvan region** come to life.

Each dish on our menu is a tribute to the vibrant coastal culture, infused with the bold flavors and age-old recipes that have been passed down through generations.

Our chefs skillfully balance tradition and innovation, ensuring that every bite transports you to the sun-kissed shores of India.

From the fiery and tangy vindaloos of Goa to the coconut-laden curries of Mangalore and the flavor-packed seafood specialties of Malvan, our menu brings together the best of these regions, offering an authentic taste of the coast.

Come, immerse yourself in the flavors of the ocean and the warmth of traditional coastal hospitality—only at **Boatman's Hub, Dubai**.



“Kakoon Bread”

Fresh from the wood-fired ovens, Kakoon Bread - with its crispy crust and soft, airy center - is a true coastal classic. Often enjoyed by the sea, it's the perfect companion to warm, flavorful soups and broths that echo the laid-back spirit of Goa.

Tear, dip, and savor - this humble bread brings the soul of the Goan coastline to every bite.

SOUP

Mangalorean	Crab Soup – A bold and aromatic soup made with fresh crab, simmered in fiery spices for a flavorful kick 30
Mangalorean	Tomato Saar – A tangy tomato-based soup with coconut 23
Goan	Caldo Verde - A Goan Portuguese Spinach Soup 25
Goan	Vegetable Sopa – A homestyle vegetable soup with alphabet macaroni, a nostalgic favorite 25
Goan	Caldo de Galinha – Traditional chicken soup simmered with mild spices and coconut milk 29
Goan	Sopa de Camarão – A creamy prawn soup infused with Goan spices 30
Malvani	Alani Rasaa – A comforting chicken soup subtly spiced with garlic and ginger, perfect for gentle palates 28
Malvani	Veg Ragi Soup – A wholesome blend of mixed vegetables and nutrient-rich finger millet 28



“Fresh, Crisp & Coastal”

Our coastal salads are more than just sides—they’re vibrant bites of the shoreline. Whether it’s the fiery Kismoor or the mellow Beetroot Pachadi, these salads balance every meal with color and character.

Tossed with tradition. Served with sunshine.

SALAD

Mangalorean	Cabbage Upkari Salad – Shredded cabbage with coconut and mildly tempered 28
Mangalorean	Beetroot Pachadi – Grated beetroot and coconut in a creamy yogurt base, tempered with subtle spices 25
Goan	Veg Salad – Crisp seasonal vegetables tossed in light dressing 28
Goan	Fish Mayo Salad – Flaked fish blended with creamy mayo and herbs 30
Goan	Salad Beach House – A coastal style seafood salad with tropical flavors 30
Malvani	Prawns Kismoor – Goan style dry prawn salad with coconut and onions 30
Malvani	Dahi Kanda – A tangy salad made with sliced onions and creamy yogurt, finished with a hint of spice 28
Malvani	Malvani Salad – Spicy salad inspired by bold Malvani coastal flavors 28



"The Sea Meets the Flame"

Each day, our chefs handpick the freshest catch from the Arabian Gulf and Indian coastline, ready to be kissed by fire and infused with your favorite masalas. We grill, fry, or stuff your seafood just the way coastal homes would.

Choose your fish. Choose your flavor.

CATCH OF THE DAY

Fresh catch of the day, prepared to your liking with one of our signature masalas

STEP 1: CHOOSE YOUR FISH

STEP 2: CHOOSE YOUR FLAVOR - Cafreal | Rechado | Malvani | Mangalorean

STEP 3: CHOOSE THE STYLE OF COOKING - Fried | Stuffed | Grilled

Baby Red Snapper

110

Pomfret

120

Tiger Prawns Platter

128

Lady Fish Platter

99

King Fish Platter

115

Mackerel Platter

85

Salmon

110

Lobster

128

Tuna Platter

110

CHEF'S SPECIAL

SHELLFISH SAMPLER

(Fried / Stuffed / Grilled)

Clams, Mussels, Crab,

Shrimps, Oysters

165



“A First Bite into the Coast”

These are the flavors that welcome you ashore-crispy bombils, fiery prawns, and creamy rissois passed down from generations of beachside kitchens. Each bite holds the zest of tradition, the crunch of culture, and the warmth of a home by the sea.

Start your journey with the ocean’s finest snacks.

SEAFOOD APPETIZERS

Mangalorean	Stuffed Crab - Crab shells filled with spiced crabmeat, baked or fried 58
Mangalorean	Seafood Tawa Platter - Assorted seafood grilled on tawa with coastal spices 185
Mangalorean/Goan	Prawns Rawa Fry - Prawns coated in semolina and spices, fried till crispy 55
Mangalorean/Goan	Prawns Masala Fry - Juicy prawns stir-fried in a spicy, tangy masala blend 55
Goan	Fish Cutlet - Spiced minced fish patties, crisp-fried to golden perfection 55
Goan	Prawns Potato Chops - Golden-fried cutlet stuffed with spicy prawn masala in mashed potato 55
Goan	Fish Cones - Crispy pastry cones filled with a flaked fish, creamy mayo for a perfect bite-sized treat 44
Goan	Prawns Rissois - Creamy prawn filling in a crumbed pastry shell, deep-fried 55
Goan	Calamari - Tender squid rings, spiced and fried or sautéed Goan-style 45
Malvani	Fried Bombil - Crispy fried Bombay duck coated in spiced Malvani masala 45
Malvani	Prawns Dangar - Bold, spicy prawns with signature Malvani heat and flavor 55
Malvani	Prawns Fry - Crispy prawns infused with robust Malvani masalas 55



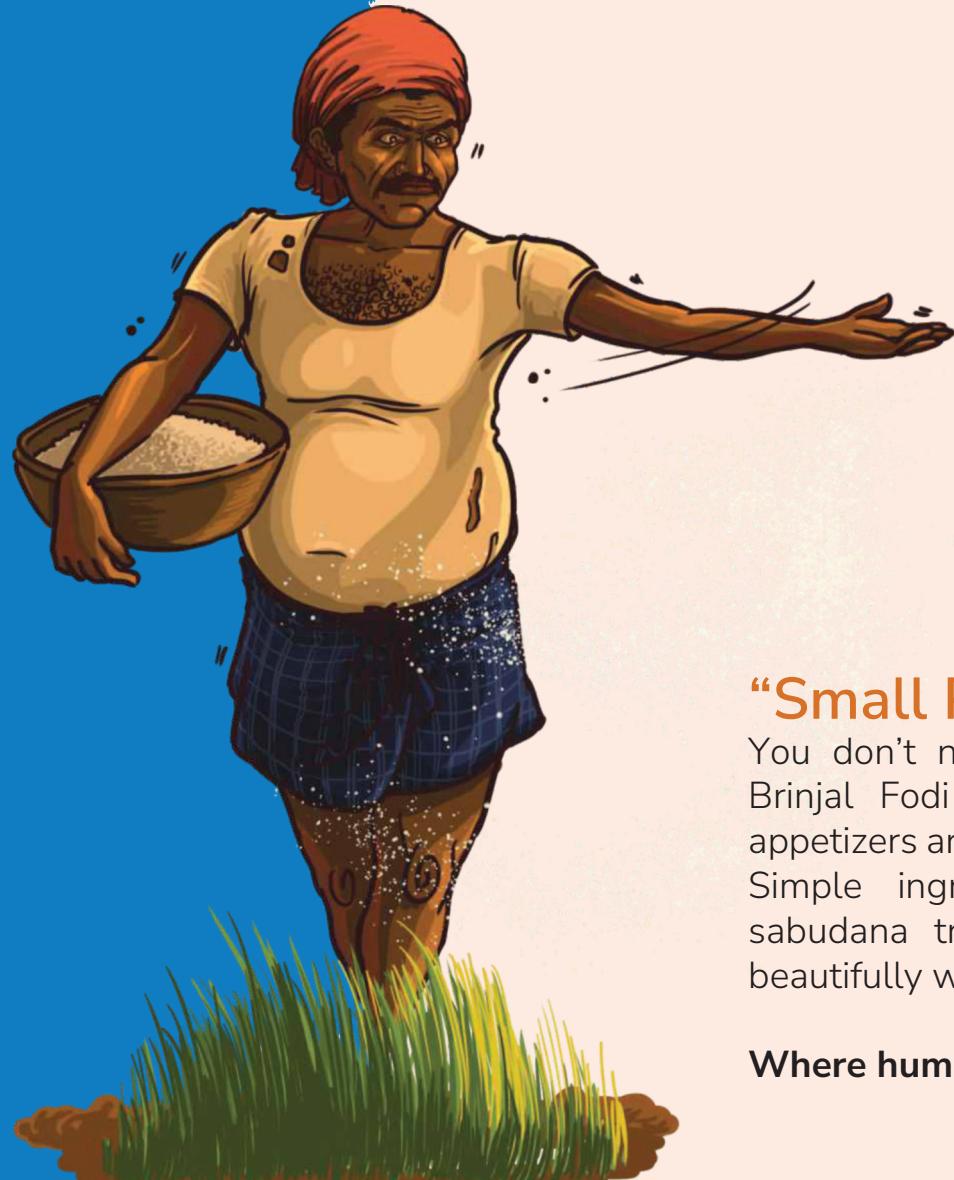
“Spiced, Seared, and Satisfying”

Our starters speak the language of spice and fire. Inspired by taverns and festive kitchens across Goa and Mangalore, every piece tells a story-of slow roasting, hand-ground masalas, and unforgettable bites.

The grill is hot, the flavors hotter.

POULTRY & MEAT APPETIZERS

Mangalorean	Chicken Urval - Spicy dry-fried chicken tossed in Mangalorean masala 50
Mangalorean	Chicken Green Tawa Fry - Chicken seared on tawa with fresh green herb masala 50
Mangalorean	Chicken Leg 65 - Crispy fried chicken leg with bold South Indian flavors 50
Goan	Galinha Tikka - Spiced chicken tikka with a Portuguese-Goan twist 50
Goan	Chicken / Beef Croquettes - Golden-fried rolls with a creamy spiced meat filling 50 55
Goan	Beef Chilli - Stir-fried beef with green chilies, onions, and Goan spices 55
Goan	Beef Tongue Roast - Slow-roasted beef tongue in rich Goan masala gravy 52
Malvani	Chicken Bhajia - Flavoured and spicy dish featuring Malvani masala 50
Malvani	Mutton Liver Fry - Tender mutton liver sautéed with onions and Malvani spices 60
Malvani	Mutton Chops - Juicy mutton chops marinated in fiery Malvani spices and pan-fried to perfection 60



“Small Plates, Big Soul”

You don't need seafood to taste the coast. From Brinjal Fodi to Paneer Recheado, our vegetarian appetizers are full of spice, texture, and ancestral love. Simple ingredients like beetroot, chickpeas, or sabudana transform into iconic starters that pair beautifully with good company and sea breeze.

Where humble meets hearty.

VEG APPETIZERS

Mangalorean	Paneer Ghee Roast - Paneer tossed in rich, spicy ghee roast masala 46
Mangalorean	Beetroot Cutlets - Beetroot and spice patties, shallow-fried to perfection 44
Mangalorean	Sonay Sukka - Black chickpeas cooked dry with coconut and Mangalorean masalas 34
Mangalorean	Paneer 65 / Gobi 65 / Onion Bhajia - Crispy, spiced fritters and bites – perfect coastal starters 44 34 32
Goan	Paneer Recheado Tikka - Paneer cubes marinated in spicy Goan recheado masala and grilled 44
Goan	Potato Wedges - Crispy spiced potato wedges with a coastal twist 32
Goan	Green Peas Potato Chops - Golden patties stuffed with a spiced peas and potato filling 32
Goan	Veg Cutlets - Mixed vegetable patties, crumb-fried with Goan seasoning 32
Malvani	Brinjal Fodi - Sliced brinjal coated in masala and shallow-fried till crisp 28
Malvani	Kothimbir Vadi - Steamed coriander cakes, lightly fried with Malvani spices 32
Malvani	Sabudana Vada - Crispy sago fritters with peanuts and mashed potato 32
Malvani	Paneer Thecha Tikka - Grilled paneer with fiery green chili-garlic thecha marinade 44



"Curries that Carry Stories"

These aren't just recipes; they're heirlooms. Our seafood mains are slow-cooked memories of mothers, grandmothers, and coastal kitchens that fed generations with flavor and love.

Each bowl, a deep dive into coastal heritage.

SEAFOOD MAINS

Mangalorean	Fish Pulimunchi - Tangy, spicy fish curry made with tamarind and red chilies 55
Mangalorean	Ghee Roast (Prawns / Crab) - Seafood roasted in a rich ghee-based fiery masala 60 62
Mangalorean	Marwai Pundi - Steamed rice dumplings served with spicy clam curry 55
Goan	Kodi (Prawns / Fish) - Traditional Goan curry with prawns or fish 55
Goan	Fish Ambotik - Tangy-spicy fish curry made with kokum and Goan masalas 55
Goan	Prawns Balchao - Fiery prawn pickle-curry with vinegar and red chilies 60
Goan	Crab Xec Xec - Crab in a thick, spiced coconut gravy with Goan flair 62
Goan	Prawns Hooman with Drumstick - A sarswat version of the prawns curry with drumstick (Chef's Special) 60
Goan	Bangda Uddamethi - Mackerel in a mustard and fenugreek-spiced coconut gravy 45
Malvani	Prawns Curry - Aromatic prawn curry with coconut and bold Malvani spices 60
Malvani	Fish Curry - Classic coastal fish curry with tamarind and Malvani masala 55
Malvani	Chimbori Cha Kalvan - Crab curry rich in coconut, spices, and Malvani flavor 55



“Masalas that Make You Pause”

Whether it's the slow-roasted Ghee Roast or the peppery bite of Vindaloo, these dishes are built to impress. Hand-ground spices, heritage cuts, and hours of love come together for meals that feed both hunger and nostalgia.

Flavors bold enough to write home about.

POULTRY & MEAT MAINS

Mangalorean	Ghee Roast (Mutton/Chicken) - Slow-roasted meat in rich, spicy ghee masala—full of flavor 55 44
Malvani/Mangalorean	Chicken Sukka - Dry chicken dish with roasted spices and grated coconut 44
Malvani/Mangalorean	Mutton Sukka - Dry-style mutton preparation with spiced coconut masala 55
Goan	Chicken Cafreal - Green masala chicken grilled or pan-seared, packed with Goan spices 44
Goan	Chicken / Mutton Vindaloo - Tangy and spicy curry with vinegar and garlic - Goa's iconic dish 44 55
Goan	Beef Roulade - Stuffed beef roulade braised in flavorful Goan gravy 60
Goan	Beef Stew - Slow-cooked beef with vegetables in mildly spiced Goan broth 60
Goan	Beef in Green Masala - Tender beef chunks simmered in a spicy green coconut masala 60
Goan	Chicken / Mutton Xacuti - Rich coconut-based curry with bold roasted spice blend 44 55
Malvani	Kombdi / Vada - Spicy Malvani chicken curry served with traditional vade (fried bread) 49
Malvani	Mutton Curry - Hearty mutton curry infused with signature Malvani flavors 55
Malvani	Mutton Keema - Minced mutton slow-cooked with spices and fresh herbs 55



“The Coast Grows Green Too”

Coastal cuisine isn't all about seafood and meat—the soul of the region also lives in its humble vegetables and earthy grains. From the coconut-laced Veg Caldin to the tangy Kadle Manoli and comforting Ambat Varan, our vegetarian mains bring together age-old traditions and seasonal harvests.

Flavors rooted in the soil, spiced by the coast.

VEG MAINS

Mangalorean	Vegetable Gassi - Mixed vegetables in a thick, spiced coconut gravy 39
Mangalorean	Kadle Manoli - Black chickpeas and ivy gourd stir-fried with coastal flavors 39
Mangalorean	Basale Saru - Malabar spinach in a tangy, coconut-based curry 39
Goan	Veg Khatkhatem - Mixed vegetables cooked in a coconut-based Goan curry 39
Goan	Sorak Curry - Mild coconut curry, a Goan staple during monsoons 39
Goan	Paneer Green Peas Veldur - Paneer and peas in a spiced coconut-mustard leaf gravy 44
Goan	Veg Caldin - Creamy, mildly spiced vegetable curry with coconut milk 39
Goan	Ansache Sasav - Ripe pineapple curry with mustard seeds and jaggery 39
Malvani	Bharli Vangi- Small brinjals stuffed with a flavorful blend of coconut, peanuts, and spices, slow-cooked 39
Malvani	Mushroom Green Peas Shagoti - Mushrooms and peas in a fiery Malvani-style coconut curry 39
Malvani	Ambat Varan - Comforting toor dal with a tangy twist of kokum 39



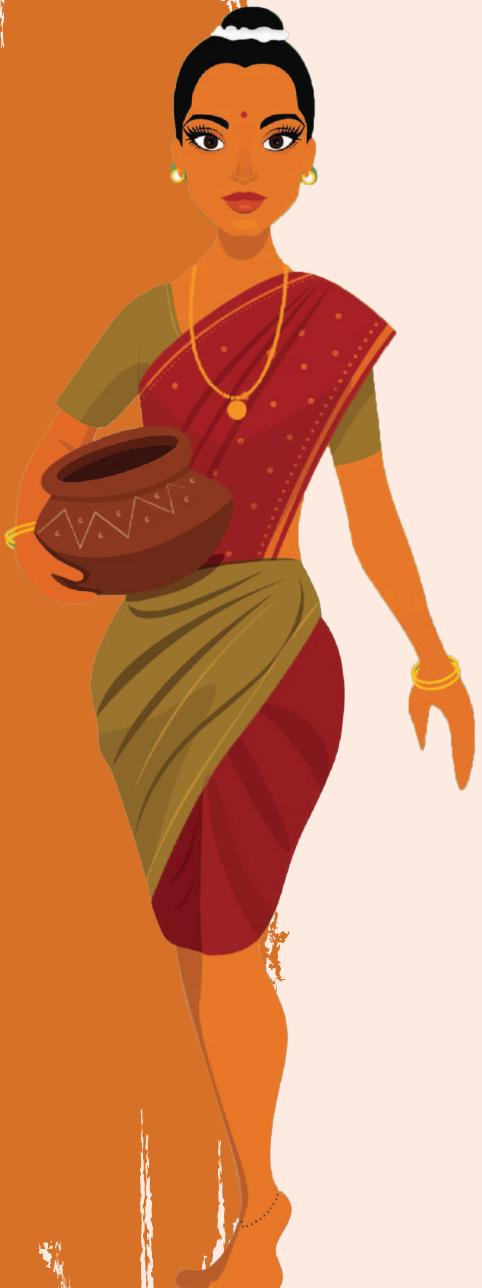
“Anchors of Every Meal”

No coastal meal is complete without rice. From spiced Pulaos to rich Biryani, and comforting Nei Choru to traditional Bhakris, this section ties every curry, fry, and chutney together with warmth and tradition.

Let the grains soak up the soul of the coast.

RICE, BREADS & BIRYANI

Mangalorean	Biryani - Fish Chicken Beef Mutton Prawns Egg Vegetable – Served with Papad, Pickle and Raita 44 42 45 46 48 40 38
Mangalorean	Bisi Bela Bath – A traditional one-pot dish of rice, lentils, and vegetables simmered in aromatic sambar spices 28
Mangalorean	Puliyogare – A tangy and flavorful rice dish tempered with mustard seeds, infused with tamarind 26
Goan	Pulao - Vegetable Chicken Prawns – Served with Papad, Pickle and Raita 28 32 42
Malvani	Indrani Rice 20
Malvani	Tandalachi Bhakri– (2Pcs) 10
	Matta Rice Steamed Rice 18
	Nei Choru – Classic popular Ghee Rice 22
	Paratha Chapati 08
	Neer Dosa – (2Pcs) 06
	Pao – (2Pcs) 06



“Unapologetically Goan”

Goa’s beloved pork dishes are a fiery celebration of flavor—bold masalas, vinegar-soaked stews, and smoky slow-cooked roasts. From the tangy depths to the rich and peppery, these recipes are heritage treasures, once shared at festive tables and village feasts.

***** Not for the Muslims**

PORK

(ليس للمسلمين)
(Not For Muslims)

Mangalorean	Pork Pepper Fry - Succulent cubes of pork meat cooked in pepper masala 62
Mangalorean	Pork Chilli - Pork meat cooked with onion, green chilli & Mangalorean masala 55
Mangalorean	Pork Ghee Roast - Tender pork slow-cooked in rich, spiced ghee for a bold and savory flavor 62
Goan	Pork Ribs - Tender pork ribs slow-cooked in a spicy Goan marinade 72
Goan	Sorpotet - Spicy pork stew with potatoes, cooked in Goan-style masala 68
Goan	Pork Vindaloo - Tangy, spicy pork curry with vinegar and garlic 62
Goan	Pork Chilli Fry - Pork stir-fried with green chillies and aromatic spices 55
Goan	Pork Bafat - Pork cooked in a rich, aromatic Bafat masala blend 62
Goan	Pork Solatule - Tangy Goan pork in rich kokum-infused masala gravy. 62
Goan	Pork Potato Chops - Soft patties filled with spiced pork mince. Crispy, savory, and delicious 55
Goan	Choris Pao - Spicy pork sausage stuffed in a soft bun. Fiery, flavorful, and full of coastal charm 62



“Goodbye to Coastal Charm”

From the layered legacy of Bebinca to the pancake delight of Alle Belle, our desserts carry the gentle warmth of grandma’s kitchen. These sweets wrap up your meal with soft textures, coconut notes, and memories of monsoon evenings.

A perfect ending to a coastal journey.

DESSERTS

- Alle Belle** - Thin pancake filled with sweet coconut, jaggery, a traditional Goan treat
25
- Bebinca** - Traditional Goan dessert made with layers of coconut milk, sugar, and eggs, baked till caramelized
26
- Caramel Pudding** - Creamy, smooth custard made with eggs, gently caramelized to perfection
26
- Brownie** - Brownie is a decadent chocolate treat that's sure to satisfy your sweet cravings
28
- Nachni Kapa** - Goan sweet made with finger millet, coconut milk, and jaggery, perfect for guilt-free indulgence
26
- Choice of Ice Cream - 2 scoops** - Vanilla, Strawberry, Chocolate, Butterscotch
18



DUBAI GRAND HOTEL BY FORTUNE, AL QUSAIS - DUBAI

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